

Label			
Net Weight (ounces)			
Style (whole; cut)			
Variety			
Factors		Score points	
Color	30	(A)	27–30
		(B)	¹ 24–
		(SStd.)	26
Defects	40	(A)	¹ 0–23
		(B)	36–40
		(SStd.)	¹ 32–
		(A)	35
Character	30	(A)	¹ 0–31
		(B)	27–30
		(SStd.)	¹ 24–
		(A)	26
		(B)	¹ 0–23
Total score		100	
Flavor and odor			
Grade			

¹ Indicates limiting rule.

Subpart—United States Standards for Grades of Frozen Field Peas and Frozen Black-Eye Peas

SOURCE: 41 FR 16812, Apr. 22, 1976, unless otherwise noted. Redesignated at 42 FR 32514, June 27, 1977 and at 46 FR 63203, Dec. 31, 1981.

§ 52.1661 Product description.

Frozen field peas and *frozen Black-eye peas*, called “frozen peas” in these standards, means the frozen product prepared from clean, sound, fresh, seed of proper maturity of the field pea plant (*Vigna sinensis*), by shelling, sorting, washing, blanching, and properly draining. The product is frozen and maintained at temperatures necessary for preservation. “Frozen peas” may contain succulent, unshelled pods (snaps) of the field pea plant as an optional ingredient used as a garnish.

§ 52.1662 Styles.

- (a) *Frozen peas*.
- (b) *Frozen peas with snaps*.

§ 52.1663 Types.

(a) *Single type*. Frozen peas that have distinct similarities of color and shape for the type are not considered “mixed”. Single types include, but are not limited to, the following:

(1) *Black-eye peas* or other similar varietal types, such as “Purple-hull

peas”, that have a light-colored skin, a definite eye (contrasting color around the hilum), and are bean shaped;

(2) *Crowder peas* of various groups, such as “Brown Crowder”, that are nearly round in shape and have blunt or square ends;

(3) *Cream peas* of various groups, including “White Acre”, that have a solid cream-colored skin and are generally bean shaped; and

(4) *Field peas* means any varietal group or type of the field pea plant that has similar color and shape characteristics and includes “Black-eye peas”, “Crowder peas”, and “Cream peas”.

(b) *Mixed type*. Frozen peas that are a mixture of two or more distinct single varietal groups or are not distinguishable as a single varietal group shall be considered “mixed” type.

§ 52.1664 Definitions of terms.

(a) *Absolute limit (AL)*. The maximum number of defects; or the minimum number of “color attributes” permitted in a sample unit.

(b) *Acceptable quality level (AQL)*. The maximum percent defective, or the maximum number of defects per hundred units; minimum percent “color attributes”, or the minimum number of “color attributes” per hundred units, that, for purposes of acceptance sampling inspection, can be considered satisfactory as a process average.

(c) *Blemished*. “Blemished” means discolored, spotted, or damaged by any means to the extent that the appearance or eating quality is materially affected.

(d) *Broken*. “Broken” means the skin or portions of the skin, the cotyledon or portions of the cotyledon, have become separated from the unit. “Broken” is not applicable to “snaps” in the style of “frozen peas with snaps”.

(e) *Character*. “Character” refers to the maturity and tenderness of the frozen peas, including snaps. Character is determined after cooking the product by the “cooking procedure” described in § 52.1670.

(1) *Good character*. The units are tender and in a reasonably young stage of maturity and are practically uniform in texture and tenderness.